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**Search History****Today's Date:** 8/22/2001

L12 ANSWER 9 OF 13 CAPLUS COPYRIGHT 2000 ACS  
ACCESSION NUMBER: 1982:614551 CAPLUS  
DOCUMENT NUMBER: 97:214551  
TITLE: **Lipids of tea leaves. II.**  
Changes in **lipid** content during the  
manufacturing process of green **tea**  
AUTHOR(S): Anan, Toyomasa; Takayanagi, Hirotsugu; Ikegaya,  
Kenjiro; Nakagawa, Muneyuki  
CORPORATE SOURCE: Natl. Res. Inst. Rea, Kanaya, 428, Japan  
SOURCE: Nippon Shokuhin Kogyo Gakkaishi (1982), 29(9), 513-17  
CODEN: NSKGAX; ISSN: 0369-5727  
DOCUMENT TYPE: Journal  
LANGUAGE: Japanese  
AB Fresh **tea** leaves were processed into crude green **tea**,  
green **tea** (crude green **tea** reheated at 130.degree. for  
30 min), and roasted green **tea** (crude green **tea**  
reheated at 170.degree. for 30 min). **Lipids** of fresh and  
processed **tea** leaves were detd. Total **lipid** contents  
of crude green **tea**, green **tea**, and roasted green  
**tea** were 85, 70, and 60% of that of fresh **tea** leaves  
(4.5%). The contents of **glycolipids** and phospholipids decreased  
during processing; monogalactosyl-diglyceride, digalactosyldiglyceride,  
sulfoquinovosyldiglyceride, and phosphatidylcholine decreased markedly.

L12 ANSWER 8 OF 13 CAPLUS COPYRIGHT 2000 ACS  
ACCESSION NUMBER: 1986:205814 CAPLUS  
DOCUMENT NUMBER: 104:205814  
TITLE: **Lipids of "Tencha"**  
AUTHOR(S): Kawamura, Shinya; Nagao, Akihiko; Yamazaki, Megumi  
CORPORATE SOURCE: Kyoto Prefect. Tea Res. Inst., Uji, 611, Japan  
SOURCE: Nippon Shokuhin Kogyo Gakkaishi (1985), 32(12), 870-5  
CODEN: NSKGAX; ISSN: 0369-5727  
DOCUMENT TYPE: Journal  
LANGUAGE: Japanese  
AB Total **lipid** content of tencha which was produced from sun-shaded tea leaves, ranged from 3.3 to 4.8%. The **lipids** consisted of neutral **lipids** (14-20%), **glycolipids** (64-69%) and phospholipids (14-17%). Main component in polar **lipids** was monogalactosyldiglycide. Major fatty acids in the total **lipids** were linolenic, linoleic and palmitic acids. Tocopherol content ranged from 11 to 14 mg/100 g of sample and

L12 ANSWER 6 OF 13 CAPLUS COPYRIGHT 2000 ACS  
ACCESSION NUMBER: 1988:149132 CAPLUS  
DOCUMENT NUMBER: 108:149132  
TITLE: The **lipid** composition of fresh *Origanum dictamnus* leaves  
AUTHOR(S): Komaitis, M. E.; Revinthi-Moraiti, K.; Evangelatos, G.  
CORPORATE SOURCE: Dep. Food Chem., Univ. Athens, Athens, Greece  
SOURCE: Food Chem. (1988), 27(1), 25-32  
CODEN: FOCHDJ; ISSN: 0308-8146  
DOCUMENT TYPE: Journal  
LANGUAGE: English  
AB The components of the **lipid** fraction of fresh leaves of *O. dictamnus* were identified by chromatog. The nonpolar **lipids** identified were: sterols, steryl esters, free fatty acids, fatty alcs., triglycerides, waxes, hydrocarbons, carvacrol, esters, and triterpenic acids. The following polar **lipids** also were identified: mono-, di-, and polygalactosyl diglycerides, sulfolipids, cerebrosides, phosphatidylethanolamine, phosphatidylserine, phosphatidylglycerol, phosphatidylinositol, and phosphatidylcholine. No phosphatidic acid was